

# **COMBINATION RADIANT/CONVECTION GAS COOKING APPLIANCE**

## **BACKGROUND OF THE INVENTION**

### 1. Field of the Invention

5       The present invention pertains to the art of cooking appliances and, more particularly, a gas cooking appliance including a combination radiant/convection cooking system employing a gas burner located below a glass panel arranged along a bottom wall of an oven cavity.

### 2. Discussion of the Prior Art

10       In general, combining convection and radiant cooking is well known in the art of gas cooking appliances. In typical arrangements, a convection fan or blower is mounted on a top or rear wall of an oven cavity, while a gas burner is mounted along a bottom wall. With this arrangement, the gas burner radiates heat into the oven cavity while, at

the same time, heats an airflow directed into the oven cavity by the convection blower.

Using this construction, in addition to ductwork required for combustion, cooling and exhaust air associated with the gas burner, additional ductwork is needed to carry the heated airflow from the gas burner to and from the convection blower. Obviously, this additional ductwork adds to the overall cost and complexity of the appliance, while also occupying space potentially available for other advantageous features. Furthermore, by transporting heated air through lengthy ducting, the efficiency of the appliance is reduced as a result of heat lost to the ducting and the surroundings. Finally, the need to draw the air from the burner up and into the oven cavity through the ducting increases the power requirement of the convection blower.

Based on the above, there exists a need in the art for a cooking appliance which positions the gas burner and blower assembly in close proximity to each other. Moreover, there exists a need in the art for a cooking appliance in which a gas burner is mounted in a protected region of an oven cavity, while still enabling the consumer to view the burner in operation.

## **SUMMARY OF THE INVENTION**

The present invention is directed to a combination radiant/convection bake gas cooking appliance including a cabinet within which is arranged an oven cavity. Specifically, the appliance includes a

combination radiant/convection cooking system having a gas burner and a convection fan assembly arranged below a bottom wall of the oven cavity. More specifically, the gas burner constitutes a ring burner assembly having a central portion within which is positioned a convection fan or blower.

In a preferred embodiment, the cooking system is positioned below a central opening arranged on the bottom wall of the oven cavity. More specifically, arranged about the central opening are a plurality of convection air vents adapted to direct a convective airflow from the cooking system into the oven cavity. In the most preferred embodiment, a glass panel, preferably CERAN glass, is positioned across the central opening. In this preferred embodiment, the glass panel transmits at least a portion of the radiant heat energy from the gas burner to the oven cavity, while allowing a consumer to view the gas burner in operation.

In a more preferred embodiment, the convection cooking system, in addition to the convection fan, includes a forced air combustion fan adapted to supply a forced combustion airflow to the gas burner. With this arrangement, the efficiency of the gas cooking system increased.

Additional objects, features and advantages of the present invention will become more readily apparent from the following detailed description of a preferred embodiment when taken in conjunction with the drawings wherein like reference numerals refer to corresponding parts in the several views.

## **BRIEF DESCRIPTION OF THE DRAWINGS**

Figure 1 is a perspective view of a range incorporating a combination radiant/convection gas cooking system constructed in accordance with the present invention; and

5           Figure 2 is a partial cross-sectional view of the range of Figure 1.

## **DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENT**

With initial reference to Figure 1, a cooking appliance 2 taking the form of a range includes a cabinet shell 4 provided with a cooktop 6. As  
10   illustrated, cooktop 6 is provided with a plurality of gas heating elements 7-10 having a corresponding plurality of gas burner grates 11-14. At this point, it should be noted that, although appliance 2 is shown to constitute a free standing gas range, the invention is equally applicable to various other types of types of gas ovens, including slide-in ranges, wall ovens  
15   and the like.

In a manner known in the art, gas cooking appliance 2 includes a control panel 16, an interior oven cavity 19 having an associated door 21, and a lower drawer or bin 24. More specifically, drawer or bin 24 is adapted to be slid into and out of cabinet shell 4 in order to access an  
20   interior storage compartment (not shown) arranged therein. As illustrated, door 21 is adapted to pivot at a lower portion 27 to enable selective access to within oven cavity 19. In a manner also known in the

art, door 21 is provided with a transparent zone 38 for viewing oven cavity 19 while door 21 is closed. In the embodiment shown, oven cavity 19 includes at least a top panel 31, a bottom panel 32, opposing side panels 33 and 34, and a rear panel 35 (see Figure 2). Arranged on side  
5 panels 33 and 34 are a plurality of baking rack support elements or rails 37.

A plurality of control knobs 42-45 for use in selectively activating and deactivating heating elements 7-10 respectively, are arranged on a front face portion 48 of cabinet shell 4. The heating of oven cavity 19 is  
10 preferably electronically controlled, with control panel 16 including a display zone 51, as well as a set of control buttons 54-57, which enable a consumer to select a desired cooking operation, e.g., bake, convection bake, broil, or keep warm operations. In addition, an operational mode cancel button 58, a light activation button 59 and a self-clean button 60  
15 are provided on one side of display zone 51. On the opposing side of display zone 51, there is provided a operating set button 62, a timer button 63, cook and stop time buttons 64 and 65, a clock button 66, and a number pad 68.

In general, the structure described above with respect to cooking  
20 appliance 2 is already known in the art and does not constitute part of the present invention. Therefore, this structure has only been described for the sake of completeness. Instead, the present invention is particularly directed to a combination radiant/convection heating system adapted to establish a heated cooking environment within oven cavity 19.

Referring to Figures 1 and 2, bottom panel 32 of oven cavity 19 includes a central opening 80. In the embodiment shown, central opening 80 is defined by an interior ledge portion 82 which supports a removable glass panel 86. More specifically, glass panel 86 is formed from a heat resistant, substantially transparent material, preferably a high temperature ceramic material such as CERAN. However, other materials having similar qualities are equally acceptable. Although the actual size of opening 80 could vary, the preferred embodiment provides for at least a 12 inch X 12 inch (approximately 30.5 cm x 30.5 cm) opening 80.

Along a front peripheral portion of central opening 80, bottom panel 32 includes a downward and forward sloping portion 95 that leads to an upward and forward sloping portion 96. With this construction, a front depression (not separately labeled) is defined forward of central opening 80. Arranged in this front depression, specifically along sloping portion 96, are a plurality of front vent openings generally indicated at 98. Similarly, extending along a rear peripheral portion of central opening 80 is a downward and rearward sloping portion 103 that leads to an upward and rearward sloping portion 104. In a manner similar to that illustrated for sloping portions 95 and 96, a rear depression (not separately labeled) is defined in bottom panel 32 and a plurality of rear vent openings 106 are provided in sloping portion 104.

As best shown in Figure 2, a heating chamber 120, having at least a bottom wall portion 125 and opposing front and rear wall portions 127 and 128, is secured to bottom panel 32 of oven cavity 19. More specifically, heating chamber 120 is secured to bottom panel 32 through attachment flanges 132 and 133. As illustrated, positioned within heating

chamber 120 is a gas heating system 135 which, when activated, generates heat to be delivered into oven cavity 19. In the embodiment shown, heating system 135 includes a gas burner 140 constituted by a ring-type burner having an outer peripheral portion 142, about which  
5 extends a plurality of gas outlet vents 143, and an open central portion 144.

Heating system 135 of cooking appliance 2 also includes a convection fan assembly 150 which can be activated to perform a portion of an overall cooking process. As shown, convection fan assembly 150  
10 includes a convection fan motor 157 operatively connected to a convection fan or blower 165 through a drive shaft 167. Fan motor 157 is positioned within an air plenum 169 defined by a basin 170 having a bottom portion 171 and opposing side portions 172 and 173 which are secured to bottom wall portion 125. Of particular note is the positioning  
15 of fan 165 within central portion 144 of ring-type gas burner 140.

In the most preferred form of the invention, convection cooking system 150 includes a separate forced air convection system generally indicated at 175. Forced air convection system 175 includes a forced air convection motor 176 operatively connected to a forced air convection  
20 fan or blower 177 arranged within a convection air box 180. Motor 176 includes a motor shaft 181 drivingly connected to blower 177. With this arrangement, forced air generated by convection system 175 travels to gas burner 140 through an air supply line 183. That is, air supply line 183 has a first end 184 interconnected to convection air box 180 and a  
25 second end 185 connected to a junction fitting 188. A gas supply line 190 has a first end 191 adapted to interconnect with a mains gas supply

and a second end 192 interconnected with junction fitting 188. With this arrangement, forced air generated by convection system 175 and gas from the mains gas supply intermix and are thereafter delivered to gas burner 140 within a burner supply line 195 which extends from an outlet portion of junction fitting 188 to an inlet portion 199 of gas burner 140. One type of acceptable system is that supplied by WAYNE COMBUSTION SYSTEMS. However, other similarly designed systems would be acceptable.

Having described a preferred construction of cooking appliance 2, a preferred method of operation will now be described. Assuming a combination bake/convection cooking operation is selected through control panel 16, forced air convection system 175 supplies forced air to burner 140. Simultaneously, a valve (not shown) is opened allowing gas to flow from the mains supply through supply line 190 to gas burner 140. At this point, the gas/air mixture is ignited through either a pilot light (not shown) or an electronic ignitor (also not shown). Upon activation, gas burner 140 emits a flame which is visible through glass panel 86. As gas burner 140 continues to operate, the temperature of glass panel 86 and, by extension, the bottom panel 32 of oven cavity 19 begin to heat, thereby providing radiant heat energy to within oven cavity 18.

Concurrently, electrical energy is supplied to convection fan motor 157 to rotate fan 165 in order to establish convective air streams generally indicated at A. As fan 165 operates, an incoming airflow C is drawn into air intake plenum 169 through a plurality of inlet ports, one of which is illustrated at 205. Incoming airflow C is subsequently drawn into central portion 144 of gas burner 140 through an intake opening 210 arranged at



least partially about motor drive shaft 167. With this arrangement, heat energy from gas burner 140 is transferred through a convective heat process to the incoming airflow C forming convective air streams A. As the heat energy transfers from gas burner 140 to air streams A, fan 165  
5 drives heated air streams A from interior cavity 144 of gas burner 140 through front and rear vent openings 98 and 106 into oven cavity 19. In this manner, food items placed in oven cavity 19 will be subjected to a more uniform cooking environment capable of performing a cooking process in less time than conventional ovens.

10 Although described with reference to a preferred embodiment of the present invention, it should be readily apparent to one of ordinary skill in the art that various changes and/or modifications can be made to the invention without departing from the spirit thereof. For instance, while the convective air inlet vent openings are shown extending along  
15 front and rear portions of the glass panel, other arrangements, including having the vents extend entirely about or even through the glass panel, would be acceptable. In addition, while the glass panel is described as having a dimension of 12" x 12" (30.5 cm x 30.5 cm), an alternative arrangement would be to construct substantially the entire bottom panel  
20 of the oven cavity from glass. In addition to radiant and convection cooking, a microwave system could be added to further reduce the overall cook time. In general, the invention is only intended to be limited by the scope of the following claims.